

CHÂTEAU GRUAUD LAROSE

TECHNICAL DATA Vintage 2008



APPELLATION:

AOC SAINT-JULIEN

Second Cru Classé en 1855

AREA UNDER VINES: 82 ha/203 acres

GRAPE VARIETIES:

Cabernet Sauvignon 61%

Merlot 29%

Cabernet Franc 5%

Petit Verdot 5%

SOIL:

Garonne gravel from the first quaternary, settled more than 600 000 years ago

VINEYARD MANAGEMENT:

Integrated Pest Control (mechanical work, organic fertilisation), Weather Station (phytosanitary protection), Prophylaxis (thinning out the leaves, removal of excess buds and shoots, green harvest). Heightening of the trellis. Manual harvesting, selection on a belt in the vineyard and double sorting at the harvest reception.

AVERAGE DENSITY:

10 000 to 8 500 vinestocks/ha

VINESTOCKS:

3 309 ; 101-14 Riparia

AVERAGE AGE OF STOCKS: 46 years

CLIMATE 2008

An atypical winter: particularly mild and dry winter the first two months, exceptionally cold and humid in March, causing slow recovery of the plants. A humid spring: a late and disturbed floraison. Contrasted summer: cold and gloomy in June and August but dry in July ensuring sufficient hydrous stress to obtain a good vintage. In September and October: cool and dry atmosphere conducive to a slow maturation, preserving the aromas and synthesizing the anthocyanin.

PHENOLOGICAL STAGES 2008

	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC	PETIT VERDOT
Green tips	23/3	30/3	24/3	2/4
First leaves unfolding	31/3	4/4	1/4	6/4
Beginning of flowering	12/5	17/5	27/5	23/5
End of flowering	13/6	18/6	11/6	2/6
Beginning of veraison	14/7	18/7	15/7	20/7
HARVEST DATES	29/09-02/10	07/10-15/10	06/10-07/10	10/10-11/10

VINIFICATION 2008

Harvest reception	Weighing of the crop. Plot selection in the tank (grape variety, <i>terroir</i> , age, ...)
Tanks	60% cement 40% wood (thermo-regulated tanks)
Alcoholic fermentation	Yeast addition Fermentation temperatures: 24°C - 29°C Daily tasting of each tank
Pumping-over	2 volumes a day during fermentation
Maceration	20 - 26 days at adapted temperatures and according to the tasting
Running off	According to tasting and analyses
Pressing	Pneumatic presses Immediate transfer of the press wine into barrels Tasting and selection of three press wines among the barrels
Malolactic fermentation	With the grape pomace to favour a quick running off into barrels
Ageing	16 months in French, fine grain, oak barrels, renewed by 50% every year to enhance the fruit Medium toast

BLENDING

Cabernet Sauvignon: 57 %

Merlot: 34 %

Cabernet Franc: 9 %

ANALYSIS

Alcohol : 13,40°

Total acidity: 3,10

Total polyphenols: 67

Colouring Intensity: 1,40

TASTING

Limpid, brilliant. Dark slightly violet colour. Floral nose with black currant, red fruit, white pepper and spices. Frank, tannic attack. Chocolate and hazelnut. A beautifully balanced finish. The wine is still closed but shows a fine potential. Great length. Very pleasant to taste now but it is preferable to keep it for a few years. (2011)

Owner: Jean Merlaut | **Vineyard Manager:** Patrick Frédéric | **Cellar Master:** Philippe Carmagnac | **Consulting Oenologist:** Eric Boissenot

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